

## FARM AND FIRESIDE.



### The Permanency of Artificial Fertilizers.

**Permanent Grass.**—The application of artificial manures alone, containing nitrogen, phosphoric acid, and potash (with some other constituents of known little effect), for twenty-two years in succession, has given an average annual crop of hay of nearly three tons per acre. Twice during the period, a second crop has been cut without further manuring; and it has on each occasion, yielded nearly 2 1/2 tons more.

**Permanent Wheat.**—In like manner, artificial manures used alone, supplying nitrogen, phosphoric acid, and potash, have given an average, over twenty-five years, of 36 1/2 bushels of dressed grain and more than two tons of straw per acre per annum. The produce of the present year was 40 bushels of dressed corn, and 1 ton 14 cwt. of straw. No dung has been applied to this land for 38 years.

**Permanent Barley.**—In a similar way, artificial manures alone, containing nitrogen and phosphoric acid, without potash, have given an average, over 25 years, of 6 qrs. of barley and nearly 1 1/2 ton of straw per annum. Another plot, with the same amount of nitrogen and phosphoric acid, but with potash added, has given, on the average, only a fraction of a bushel more corn and less than 2 cwt. more straw per acre per annum. No dung has been applied to this land for 30 years. It is evident, therefore, that up to the present time the soil itself has yielded up as much nutriment as was required for the large annual crop above mentioned.

**Permanent Root Crops.**—Root crops are generally considered to be more dependent upon applied manure than any other; and this opinion is fully confirmed by the Rothamsted experiments. In a continuously unmanured four-course rotation, which has now extended over a period of 30 years, the root crop of the first-course, though small, was much heavier than it has been since, having been quite insignificant, and not averaging less than a ton per acre per annum over the last six courses. Notwithstanding this, the barley averaged 36 1/2 bush., and the wheat 30 bush., over the seven unmanured courses.

With the exception of three years, during which barley was grown without manure, roots have been grown over an area of eight acres without manure, with farm-yard manure and with different artificial manures, from 1843 up to the present time, as under:

Norfolk Whites,	6 years.
Swedes,	4 "
Barley,	3 "
Swedes,	15 "
Sugar-beet,	5 "
Mangels,	2 "
Roots, total,	32 "

In the case of the Norfolk whites and Swedes, the leaves as well as the roots were removed from the land; but in the case of the sugar-beet and mangels the leaves were spread upon the land, and the roots only removed. In 1876 the produce of roots (mangels) with artificial manure alone, containing nitrogen, phosphoric acid and potash, was 22 tons 11 cwt., and in the present year (1877) it has been 22 tons, 2 cwt. No dung has been applied to these plots for nearly thirty years.

From these few illustrations it must be evident to you that manures supplying nitrogen, phosphoric acid and potash will keep up the fertility of my soil, and enable it to produce crops of hay, corn and roots, in full agricultural quantity, for very many years in succession. Nor is this result dependent on anything exceptional in the quality of my particular soil; on the contrary, I do not hesitate to give it as my opinion that cultivated soils generally, whether in Great Britain or elsewhere, which have become impoverished by cropping, would to a greater or less degree be restored to fertility by the application of manure supplying, in an available condition, one or more of the three constituents—nitrogen, phosphoric acid and potash.

**SIMPLE CURE FOR EBRACHE.**—Many years ago two of my children, one aged three, the other one year, had a terrible attack of earache all day and night. I worked over the sufferers, doing all I could think of and trying remedies suggested by our neighbors. On the second morning of the attack a lady came in and asked me if I had tried burnt sugar! I told her no, that I had not heard of that. She told me to put some live coals on a tin plate, sprinkle some brown sugar on them, put a funnel over it, and then hold the child so that the smoke could go into the ear. I did so, using the remedy for both little ones. The result was marvellous—the pain stopped instantly, and soon both little sufferers were in a sound, refreshing sleep.

**WHITE PUDDING.**—Two pounds of beef-steak; two pounds of wheat flour; one-half pound of salt; two tablespoonfuls, each, of thyme, summer savory and black pepper; rub thoroughly together all the ingredients and keep in a cool place. When wanted for use, tie the required amount in a cloth and boil until done; then remove to the oven and brown.

**YORKSHIRE PUDDING.**—One pint of sweet milk; four eggs; one cupful of raisins or currants; one teaspoonful of soda and two of cream-of-tartar; a pinch of salt and flour enough to make a stiff batter; pour into a buttered pan and place in the oven under a roast of beef allowing the drippings to fall upon it while baking. It requires about twenty minutes to bake and should be eaten as soon as dished.

**COCOA-NUT CREAM CAKE.**—Four tablespoonfuls of butter worked to a cream; two cups of white sugar; one cup of sweet milk; the whites of four eggs, beaten to a froth; four teaspoonfuls of baking powder in four cups of sifted flour; bake in a tin or five square tins lined with greased white paper.

## Keeping Pure-bred Stock.

Many farmers have made the mistake of trying to keep and breed a herd, or flock, of pure-bred animals, and have, through their frequent failures, brought discredit upon such stock. Pure-bred stock, as a rule, are not profitable for farmers. They cost too much; no farmer can afford to pay \$2,000 to \$3,000 for a herd of 100 pure-bred cows. They are used to careful tending and high feeding, and their product is no greater than the average of good grades of the same breed. We know of no herd of pure-bred animals in existence, that would pay its cost of purchase and keeping by its product of milk, butter, or meat, alone; it is only by the sale of animals for breeding that the profit is made. But admitting this to be true, pure-bred stock are not, for this reason, to be considered of less value. If we have not the pure stock, how can we procure the grades, which are found so profitable? Grades, of high character, are the most profitable farmers' cows. Experience proves this to be so in every case. A most notable instance of it is found in the herd of Mr. Thomas Fitch, of New London, Conn., who has been engaged in crossing the Jersey upon every other breed, including what are known as "native" cows, for more than thirty years. This breeder keeps a herd of choice pure-bred animals, descended from the old-fashioned importations, made when the butter product was more thought of, than black points, solid-color, or other fancies, for the purpose of raising grade cows of large producing capacity of rich butter. Probably no breeder in his line, and his success is an example for farmers, which proves that it is best to choose one breed with which to improve his native stock, to adhere to that, gradually grading up his herd, and selecting only the best to breed from. One pure-bull, which may cost \$250 to \$300, will sire, during his vigorous period, at least 50 calves, thus adding a small trifle to the cost of each, over that of a calf from a common scrub bull. By adhering to one breed, there is a certainty of arriving at a definite result very soon; but by the frequent habit of changing every two or three years, no satisfactory result is gained, and after a life-time of futile effort, the farmer ends where he began, and breeds pure-bred stock as the cause of his failure. As with cows, so with sheep, swine, and poultry. The pure breeds are not found profitable to keep, except for their services in raising grades, and in keeping up a supply of color and plumage for the purpose. In this way a farmer, who can afford it, may be justified in purchasing two or three pure-bred animals for improving a herd of good natives, and if he uses these with skill, he may find it very profitable.

**Green Manure Crops.**—Cheap and good manure is getting to be more and more important every year. We are finding it harder to buy manure, and more difficult to get concentrated fertilizers that are to be depended upon. Nevertheless, farmers make little use of green manure crops. It is hard to change old practices sufficiently to plow under a good crop of clover or even of buckwheat. I have a very poor opinion of buckwheat as green manure. Rye is much better, and one can plow that under early enough to sow something else, to be either harvested or plowed under as the case may be. For instance, I witnessed the following successful treatment of a rough, stony, poor, gravelly lot, and hope to be able to carry out something quite similar myself this year; An old neglected lot, five acres of which would hardly pasture a sheep, was plowed and sowed with rye, which wintered well. A good many stones were picked out, and about the first of June, when the rye was heading well, it was rolled down and plowed under. Stones were partially picked out again—that is, the large ones were—and about the first of July buckwheat was put in. Of this a good crop was harvested, and the straw, with a little addition of some other light manure, was spread back, and rye was sowed again in the autumn. This gave another opportunity to pick out the stones, and the result was that when the rye was second time plowed under, the quality of the soil was so good that corn was planted with fertilizer in the fall. Of this a very fair crop was secured, and other farm crops followed. Now if cow peas could have been sowed at the last hoeing of the corn, they would doubtless have covered the ground well. Then they might have been plowed under just before frost—as soon as they could be cut up and removed; then wheat or rye might have been sowed. Light, poor land, really needs a good crop to cover the soil all the time. Rye offers several advantages over other crops. It occupies the soil from October to June—eight months—during which time, when the ground is not frozen, the roots are absorbing nutriment and growing, so that when the warmth of spring comes the plant makes most rapidly the astonishing growth with which we are all familiar. It is a very certain crop, not being liable to winter kill. Besides, it is cheap, the seed costing seldom over \$1.50 per acre. Red Clover is no crop where with to manure poor land, though one of the best for land in good heart. It must, however, occupy the land fully a year, but after a good crop has been plowed under and the land lined, almost any crop may follow.

**POTATO PUDDING.**—Boil two medium sized potatoes, mash smoothly and add two beaten eggs; one pint of sweet milk; two tablespoonfuls of sugar; flavor with vanilla and bake.

**EGG PUDDING.**—One quart of sour milk; eight beaten eggs; two teaspoonfuls of soda; flour to make a stiff batter. Bake quickly and eat warm with cream and sugar, flavored with nutmeg.

**TO SOFTEN WATER.**—Hard water is rendered very soft and pure, rivaling distilled water, by merely boiling a two ounce phial, says in a kettleful of water. The carbonate of lime and any impurities will be found adhering to the vital. The water boils very much quicker at the same time.

## Pastry.

Pastry must not be worked or mixed with the hands, if the housewife wishes her pies flaky—a thing desired by most cooks. While acknowledging the unwholesomeness of rich pastry, we must assert that for us, a pie without a rich, flaky crust, is not worth the eating, and that we much prefer a plain pudding to a plain pie. If properly made, three quarters of a pound of lard—or half lard and half butter—to a quart of sifted flour, makes a very rich paste, and even one-half pound of lard—or no butter—to a quart of sifted flour, will make a flaky crust, although not rich.

Place the flour on the moulting-board, add salt, make a well in the centre; with one hand stir with a knife, and with the other drop in ice-cold water. The flour is sufficiently wetted to form a paste that will roll. Flour the rolling-pin and roll the paste into a smooth square about one-quarter of an inch thick. Then with a knife divide the lard—whether allowing three-quarters, or half a pound to a quart of flour—into five parts, and spread one-fifth over every part of the paste laid over the paste, and roll out again, spreading on another portion of the lard, continue spreading, folding and rolling until all the lard is used; it is now ready for the flans, and if you place, when the upper crust is rolled out, a very little lard can be rubbed lightly over the top of the crusts.

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The following German paste is nice for all sorts of fancy pies and tarts, and is properly baked and kept in a stone crock in a dry place, the shells will keep nicely for six weeks—that is, in winter. Make a hole in the centre of three quarters of a pound of flour; pour into it half a pound of butter, and beat the butter with your fingers into the flour, and then add a pound of sugar, the rind of a lemon grated and rub all together with a knife; beat light the yolks of two eggs and stir into the other ingredients. If the eggs do not suffice, add a little more. Add a very small quantity of water. Mix thoroughly with a knife, but do not knead. Roll out in a thin sheet, put into the oven, wash over the pastry with the beaten whites of the eggs and sift over a little powdered sugar.

**COLD IN THE HEAD.**—A cold in the head can be cured at once, if taken in time, by the use of the very local remedy, a spoonful of borax in a quart of hot water. Let it stand until it becomes tepid; so some use the nostrils two or three times during the day, or use the dry, powdered borax like snuff, taking a pinch as often as required. At night have a blanket saturated with spirits of camphor and place it near the nostrils so as to inhale the fumes while sleeping.

**FANCY BALLS FOR TEA.**—Cook rice as above, and pour into tea-cups or molds, say half full; when cold turn out on a platter, or in sauce plates; beat the whites of two eggs with a spoonful of sugar until stiff; then add a pinch of salt, flavor, and spread over the cakes. Leave a spoonful of the frosting on the plate; mix with it the same amount of jelly of any kind beat well together and drop on the top of the cakes.

**NET CAKE.**—Beat two cups of sugar with half cup butter, add four eggs, well beaten, three cups flour, two teaspoonfuls of baking powder mixed with the flour, one cup sweet milk, beat all together, then add two cups of lard; put in nuts, cut fine; flavor with vanilla.

**CHARITY CAKE.**—Mix one cup of sugar two cups of flour, one teaspoonful of salaratus, a pinch of butter the size of a hen's egg, and spices to your taste.

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The following German paste is nice for all sorts of fancy pies and tarts, and is properly baked and kept in a stone crock in a dry place, the shells will keep nicely for six weeks—that is, in winter. Make a hole in the centre of three quarters of a pound of flour; pour into it half a pound of butter, and beat the butter with your fingers into the flour, and then add a pound of sugar, the rind of a lemon grated and rub all together with a knife; beat light the yolks of two eggs and stir into the other ingredients. If the eggs do not suffice, add a little more. Add a very small quantity of water. Mix thoroughly with a knife, but do not knead. Roll out in a thin sheet, put into the oven, wash over the pastry with the beaten whites of the eggs and sift over a little powdered sugar.

**COLD IN THE HEAD.**—A cold in the head can be cured at once, if taken in time, by the use of the very local remedy, a spoonful of borax in a quart of hot water. Let it stand until it becomes tepid; so some use the nostrils two or three times during the day, or use the dry, powdered borax like snuff, taking a pinch as often as required. At night have a blanket saturated with spirits of camphor and place it near the nostrils so as to inhale the fumes while sleeping.

**FANCY BALLS FOR TEA.**—Cook rice as above, and pour into tea-cups or molds, say half full; when cold turn out on a platter, or in sauce plates; beat the whites of two eggs with a spoonful of sugar until stiff; then add a pinch of salt, flavor, and spread over the cakes. Leave a spoonful of the frosting on the plate; mix with it the same amount of jelly of any kind beat well together and drop on the top of the cakes.

**NET CAKE.**—Beat two cups of sugar with half cup butter, add four eggs, well beaten, three cups flour, two teaspoonfuls of baking powder mixed with the flour, one cup sweet milk, beat all together, then add two cups of lard; put in nuts, cut fine; flavor with vanilla.

**CHARITY CAKE.**—Mix one cup of sugar two cups of flour, one teaspoonful of salaratus, a pinch of butter the size of a hen's egg, and spices to your taste.

A correspondent of the *Poultry World* says that by thoroughly lining his poultry buildings each year with tarred paper he has been able to keep his hens wholly free from lice.

**GOOD HEBREW.**—There is a mad quarrel going on in the West between some Methodists and Universalists over a practical joke played on somebody—we will not say whom—who had taken part in one of the public discussions. Suspicion was raised that his scholarship was mythical, and one of the other side brought to him the word *buckwheat* (buckwheat), and asked him if he could tell the meaning of it. To complete the story, we must quote from the record: With an air of importance, he said, "I am quite familiar with the word. My son called my attention to it a year or two ago. It is a Hebrew word. Hebrew scholars differ as to its pronunciation. It means 'My God!'"

**OH! DEAR ME, I'M GETTING GRAY HAIR FALLING.**—You have only to use "London Hair Color Restorer," the best and most clearly article ever introduced to the American people, is entirely harmless and free from all impurities, and it restores the perfectly natural color. It is nicely perfumed and so cleanly prepared as to make it a lasting hair dressing and toilet luxury.

**J. A. TYLES, A PROMPT CITIZEN.** Wilson, N. C. writes some ten years ago my wife's hair commenced falling, and got very thin and turned gray, but after using "London Hair Color Restorer" her scalp became healthy, the hair stopped falling, the color was restored, and is now growing beautifully.

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## Pastry.

Pastry must not be worked or mixed with the hands, if the housewife wishes her pies flaky—a thing desired by most cooks. While acknowledging the unwholesomeness of rich pastry, we must assert that for us, a pie without a rich, flaky crust, is not worth the eating, and that we much prefer a plain pudding to a plain pie. If properly made, three quarters of a pound of lard—or half lard and half butter—to a quart of sifted flour, makes a very rich paste, and even one-half pound of lard—or no butter—to a quart of sifted flour, will make a flaky crust, although not rich.

Place the flour on the moulting-board, add salt, make a well in the centre; with one hand stir with a knife, and with the other drop in ice-cold water. The flour is sufficiently wetted to form a paste that will roll. Flour the rolling-pin and roll the paste into a smooth square about one-quarter of an inch thick. Then with a knife divide the lard—whether allowing three-quarters, or half a pound to a quart of flour—into five parts, and spread one-fifth over every part of the paste laid over the paste, and roll out again, spreading on another portion of the lard, continue spreading, folding and rolling until all the lard is used; it is now ready for the flans, and if you place, when the upper crust is rolled out, a very little lard can be rubbed lightly over the top of the crusts.

To prevent pie-lust, run the rim of the lower crust with a thick paste of flour and water and press the two crusts firmly together. It is better to remove pies from the tin on which they are baked at once, for if allowed to cool on the tin the under crust is liable to become soggy. Another way is to cut the outside of the pie from sinking into the under crust is to take the under crust slightly before filling the pie, also, never let them stand after baking, but bake at once in a quick oven. Should pastry be perfect before baking, a cold, slow oven will prevent it from being crisp and flaky.

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